

## **Historic, Archive Document**

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**KNOW  
THE  
EGGS  
YOU BUY**

U.S. DEPARTMENT OF AGRICULTURE  
MARKETING SERVICE  
OCT 17 1957

CURRENT SERIES RECORDS

100-100000  
100-100000



# KNOW THE EGGS YOU BUY

## IN BUYING EGGS CONSIDER:

### • QUALITY

U. S. Consumer grades for eggs are:  
Grade AA (or Fresh Fancy)  
Grade A  
Grade B

Grade refers to the interior quality of the egg and to the condition and appearance of the shell.

The higher quality eggs (AA or Fresh Fancy and A) have a large proportion of thick white which stands up well around a firm, high yolk. These eggs are ideal for all purposes, and are especially good for frying and poaching where appearance is important.

B quality eggs may have a thinner white which spreads out more. They are good for general cooking and baking where appearance is not important.

### • SIZE

Size refers to minimum weight per dozen.  
Official sizes are:

Jumbo	30 ounces
Extra Large	27 ounces
Large	24 ounces
Medium	21 ounces
Small	18 ounces
Peewee	15 ounces

The most common sizes are Extra Large, Large and Medium.

REMEMBER—Size and Quality are not related—they are entirely different.

For example, Large eggs may be of high or low quality; high quality eggs may be of any size.

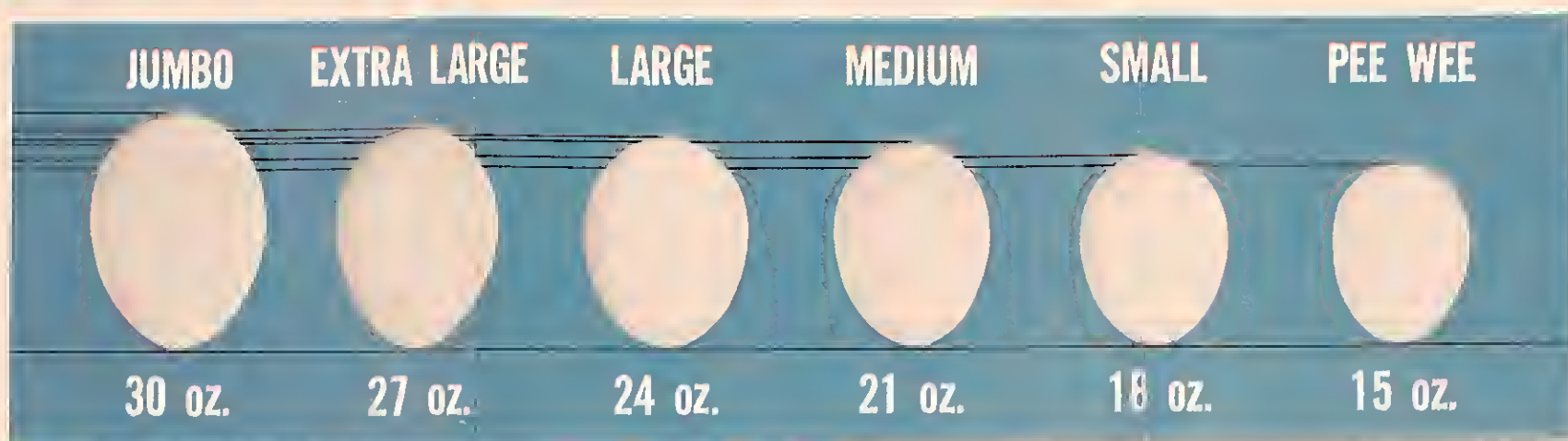




# KNOW THE EGGS YOU BUY



**consider SIZE**



U.S. WEIGHT CLASSES

Showing Minimum Weight Per Dozen

**consider QUALITY**



**U. S. Grade AA**  
(or Fresh Fancy)

Egg covers small area; white is thick, stands high; yolk is firm and high.



**U. S. Grade A**

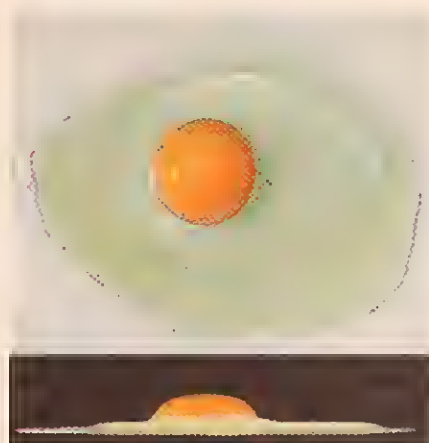
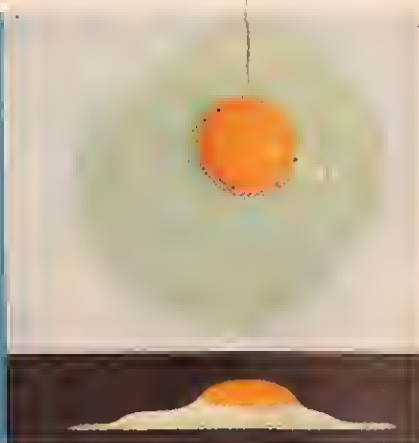
Egg covers moderate area; white is reasonably thick, stands fairly high; yolk is firm and high.



**U. S. Grade B**

Egg covers wide area; has small amount of thick white; yolk is somewhat flattened and enlarged.

**UNCOOKED**



**FRIED**



**POACHED**



**EGGS ARE GRADED FOR BOTH SIZE AND QUALITY**

POULTRY DIVISION, CONSUMER AND MARKETING SERVICE, U.S. DEPARTMENT OF AGRICULTURE



# Some Points to Remember:

- Buy from a store which sells graded eggs in cartons, and keeps them in a clean, refrigerated case.



- Note both grade and size, and look for the "USDA" grade shield on the carton.

- GRADE refers to interior quality, and to condition and appearance of the shell.

- SIZE refers to weight per dozen. There are six weight classes.

- Compare prices of eggs of different sizes of the same grade.

- Shell color does not affect the grade, nutritive value, flavor, or cooking performance of the egg.

- Take care of eggs after you buy them. Refrigerate promptly at home—large end up—to help maintain quality.

- Eggs are an inexpensive source of high quality protein.





